

Happy Hour
Mon-Fri 4-6
Buy 1, Get 1 Free
 New complete luncheon special includes: Appetizer, Entree, Coffee, Desert
\$19.95



233 Dougherty Blvd. • Inwood, NY • 516-371-0200



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Antipasti

- Antipasto Freda*..... 14
Cold Antipasto
- Caprese*.....10
Fresh buffalo mozzarella, holland peppers, sliced tomatoes
- Carpaccio di Manzo*..... 13
Thin slices of filet mignon topped with parmesan shavings
- Cocktail di Gamberi*..... 13
Jumbo shrimp cocktail
- Antipasto Caldo*..... 16
Hot Antipasto
- Vongole Oregante*.....9
Stuffed Little Neck Clams
- Vongole Possolipo*..... 13
Little Neck Clams
- Melanzano al Forno*.... 10
Thinly sliced baby eggplant, stuffed with ricotta cheese
- Gamberoni alla Giardinetto* ... 13
Jumbo shrimp grilled with herbs and cognac over julienne vegetables

Insalate

- Insalata Giardenetto*..... 8
Mixed greens, finely chopped with roasted peppers, tomatoes, onions, asparagus, white cannellini beans in our homemade balsamic vinaigrette
- Insalata Caesar*.....9
Traditional Caesar Salad with garlic, croutons and shaved parmigiano cheese
- Insalata Tri-Colore*..... 8
Arugula, endive and radicchio served in balsamic vinaigrette
- Insalata Trovesano*.....9
Endives with roasted peppers and garganzola in a balsamic vinaigrette

Zuppa

- Pasta Fagioli*..... 8
Pasta and Bean soup
- Zuppa del Giorno*..... 8
Soup of The Day

Farinacei

- Papparadelle Boscaiola*.. 17
Homemade Noodles with wild mushrooms, herbs and plum tomatoes
- Linguini Vongole*..... 21
Linguini with red or white clam sauce
- Spaghetti Puttanesca* ... 17
Gaeta olives, anchovies, garlic, herbs, and fresh plum tomatoes
- Linguini Margarita*.....22
Linguini sautéed with virgin olive oil, roasted garlic, touch of tomato, shrimp, shiitake mushroom and radicchio
- Penne Primavera*..... 16
Mixed julienne vegetables, olives, roasted garlic and a touch of cognac
- Rigatoni Filetto di Pomodoro* .. 18
Prosciutto, bacon, onions and fresh tomatoes
- Homemade Cheese Ravioli* .. 16
In vodka sauce
- Risotto del Giorni*.....22
Risotto of the day
- Ravioli Ortalano*..... 18
Homemade ravioli with lobster, crabmeat and julienne vegetables

Carni

- Vitello Giardinetto*..... 19
Veal scaloppini sautéed with shiitake, porcini and portobello mushrooms with sage, roasted garlic and cognac
- Pollo Martini*.....18
Breast of chicken in a parmigiano butter with white wine sauce
- Vitello Provenciale*.....20
Veal scaloppini sautéed with white wine, roasted garlic, a touch of tomato and shrimp
- Pollo Riviera*.....20
Breast of chicken sautéed with Holland peppers, shrimp and herbs
- Vitello Sorrentina* 19
Veal scaloppini topped with prosciutto di parma, baby eggplant, fontina cheese, sautéed with white wine and a touch of tomato
- Pollo Scarpariello* 18
Breast of chicken sautéed in garlic, extra virgin olive oil, red vinegar, white wine, and homemade Italian sausage
- Veal Chop Valdostana*37
Veal chop stuffed with prosciutto di Parma, baby eggplant, fontina cheese, sautéed with cognac and veal stock reduction with wild mushrooms

- Pollo Valdostana* 19
Breast of chicken stuffed with prosciutto, fontina cheese, sautéed with cognac and wild mushrooms
- Veal Chop Capriciosa* ..37
Veal chop pounded, pan fried and served with fresh tomatoes, red onions and mozzarella

Della Griglia

- Costoletta ala Griglia*...37
Broiled veal chop
- Prime New York Sirloin Steak*..35
Grilled to your specifications
- Pork Chops*.....27
Double cut, grilled and topped with vinegar peppers

Pesce

- Scampi di Gamberoni*...28
Sautéed shrimp with white wine, roasted garlic fresh herbs served over rice
- Filet of Sole Francaise*....24
Lightly dipped in egg batter, sautéed with white wine and lemon
- Gamberoni Marinara*28
Sautéed shrimp in a light marinara sauce
- Salmon Caprese*25
Salmon sautéed with white wine, capers, pearl onions and organic cherry tomatoes

Verdure

- Zucchini Frite* 10
- Spinaci Aglio & Olio*..... 9
- Broccoli di Rabe*..... 11
Sautéed broccoli rabe
- Verdure di Stagione*..... 12
Grilled Vegetables

Dolci & Café

- All deserts made in-house daily
- Espresso*.....3
 - Double Espresso*.....4
 - Cappuccino*.....4
 - Tea*.....2
 - Herbal Tea*.....3
 - Cappuccino with Liqueur*.....8
 - Coffee or Brewed Decaffeinated*.....2

All Entrées served with vegetable of the day and potato. No substitutions please. Plate Sharing charge..... 2.00

Catering Available On or Off Premises | **Private party room available**

"Prices Subject to Change"

We deliver